Turmeric Cuisine of India

Est. 2022

NAMASTE - WELCOME

Get ready to explore authentic Indian food
made from organic ingredients!
Always fresh, always hot...

We deliver with Uber and DoorDash
www.turmericcuisineofindia.com

Like us on Facebook:
Turmeric Cuisine of India, RP

Member of Rohnert Park
Chamber of Commerce

Review us on
Yelp and Google

All dishes are available Vegan (V) and Gluten Free (GF) at your request

APPETIZERS

All of our appetizers are made with organic flour and served with a mint-cilantro sauce and a sweet tamarind sauce

Aloo Tikki - *Golden fried potato patties stuffed with peas, spices and herbs (can be made vegan)* 7.99

Gobi Manchurian - *Crispy fried cauliflower florets in ginger garlic sauce (contains chickpea flour)* 10.99

Paneer Pakora - *Golden fried homemade cottage cheese stuffed with spices and coated in chickpea flour batter* 9.99

Chilli Paneer - *Crispy paneer in ginger / garlic sauce (contains corn starch)* 10.99

Bikaneri Pakora - *Onion and spinach fritters with a sprinkling of spices* 7.99

Veg Samosas - *Crispy fried Indian pastry with mild potatoes and peas* 8.99

Lamb Samosa - *Crispy fried Indian pastry with minced lamb and peas* 9.99

Chicken Pakora - *Crispy fried chicken breast coated with chickpea flour and spices* 9.99

Chilli Chicken - *Crispy chicken in ginger / garlic sauce (contains corn starch)* 10.99

Fish Amritsari - *Deep fried fish with caraway, tilapia* 10.99

Prawn Pakora - *Crispy shrimp fried with chickpea flour and seasoned with spices* 10.99

Onion Pakoras - *Thinly sliced onions dipped in mildly spiced garbanzo bean (chickpea flour) batter and fried* 7.99

Chaat Papri - *Granulated wheat crackers on various chutneys and yogurt* 8.99

SOUPS AND SALADS

Cucumber Salad - *Organic cucumber, onions, tomatoes tossed with black pepper, salt and cilantro* 7.99

Chickpea Salad - *Garbanzo beans, tomatoes, cucumbers, onions with our house special dressing* (can be made vegan) 7.99

Mixed Greens Salad - *Organic mixed greens and fresh spinach, cucumbers, carrots, peas and tomatoes* 7.99

(Served with your choice of ranch, thousand island or raita)

Indian Salad (8oz) - *Sliced onions, lemons and chillies, sprinkled with spices* 3.99

Lentil Soup - *Mildly spiced pureed organic lentil soup* 5.99

Chicken Soup - *Chicken in chicken broth* 6.99

INDIAN BREADS

All of our Indian breads are made with organic flour

Naan - *Leavened bread baked in a clay pit over charcoal* 2.99

Onion Kulcha - *Naan stuffed with onions and spices* 4.99

Garlic Naan - *Naan topped with garlic and cilantro* 4.99

Aloo Paratha - *Unleveled whole wheat dough rolled with potato, green peas and spice* 4.99

Rosemary Naan - *Naan topped with organic rosemary leaves* 3.99

Keema Naan - *Naan stuffed with smoked and minced lamb* 5.99

Kashmiri Naan (Sweet) - *Naan stuffed with cashews, anise, chopped maraschino cherries, coconut flakes and raisins* 5.99

Paneer Naan - *Naan stuffed with homemade organic cheese* 5.99

Tawa Chapati - *Griddle-cooked bread (stone ground whole wheat flour - high protein)* 4.99

Paratha - *Flaky layered oven-baked Indian bread (wheat flour)* 3.99

GF Naan / GF Garlic Naan / GF Pesto Naan / GF Garlic Pesto Naan ..... 5.00 / 5.95 / 5.49 / 6.95

Pesto Naan (Holy Basil) - *Naan topped with basil (pesto)* 4.99

Bread Basket - *Choose (3) from above bread. GF bread - add 1.00 each* 13.99

Roti - *Whole wheat, oven-baked, high protein* 3.99

All dishes are available Vegan (V) and Gluten Free (GF) at your request
All curries are made with organic ingredients and organic coconut oil

VEGETARIAN CURRIES

A La Carte

Aloo Gobi (V) - *Fresh organic spiced potatoes and cauliflower* 16.99

Dal Makhni - *Black lentils cooked in a buttery and creamy sauce (can be made vegan)* 16.99

Chana Masala (V) - *Chickpeas in creamy tomato and onion sauce* 16.99

Baingan Bharta - *Roasted eggplant cooked in aromatic spices with onions and sweet peppers (can be made vegan)* 16.99

Turmeric Dal Tadka - *Yellow lentil curry with spices* 16.99

Methi Malai Muttar - *Green peas cooked in creamy sauce with fenugreek* 16.99

Malai Kofta 16.99

Combination of organic cheese potatoes, nuts, and raisins blended with organic spices and topped with ground cashew

Navratan Korma - *Melange of vegetables served in smooth saffron and cashew sauce (can be made vegan)* 16.99

Saag Paneer - *Indian cottage cheese cooked with creamy spinach sauce* 16.99

Paneer Makhani - *Indian cottage cheese in spiced tomato butter and cream sauce* 16.99

Kadai Paneer - *Paneer in creamy onion sauce with green and red bell peppers* 16.99

Bhindi Masala - *Okra, whole and ground spices, herbs, onions and tomatoes* 16.99

Vegetable Coconut Curry 16.99

Vegetables cooked in coconut milk with garlic, ginger, tomatoes, organic spices and touch of basil

CHICKEN CURRIES

A La Carte

All entrees are gluten free

Chicken Coconut Curry - *Chicken cooked with coconut milk, ginger, garlic and organic spices* 18.99

Chicken Tikka Masala - *Chicken cooked in mild creamy sauce* 19.99

Chicken Badam Korma - *Chicken in smooth, aromatic saffron and cashew sauce* 18.99

Chicken Classic Curry - *House special chicken curry in hearty tomato and onion sauce (dairy free)* 18.99

Butter Chicken - *Butter chicken curry in a spiced tomato butter and cream sauce (contains nuts)* 18.99

Chicken Saag - *Fresh, pesticide-free spinach with chicken cooked in creamy sauce* 18.99

Chicken Vindaloo - *Chicken cooked with potatoes, chili and verjus (non-fermented grape juice)* 18.99

GOAT CURRIES

A La Carte

All entrees are gluten free

Goat Tikka Masala - *Goat with bone in creamy tomato sauce with onion and white pepper* 20.99

Goat Karahi - *Goat with bone sautéed with tomato, bell pepper and spices in a traditional pan* 20.99

Goat Curry - *Goat with bone slow-cooked to perfection with herbs and spices* 20.99

Goat Saag - *Goat with bone cooked in rich, creamy spinach sauce* 20.99

SEAFOOD CURRIES

A La Carte

All entrees are gluten free. We use only wild prawns and wild fish

Please advise of any allergies, we care about your health

Shrimp Tikka Masala - *Shrimp cooked in mild creamy sauce* 19.99

Shrimp Curry - *Shrimp cooked in onion and tomato sauce* 19.99

Shrimp Vindaloo - *Creamy red special curry cooked in goan style sauce* 19.99

Kerala Shrimp Curry - *Prawns in creamy South Indian sauce with coconut and curry leaves* 19.99

Kadai Shrimp - *Shrimp cooked in rich tomato, onion and peppers* 19.99

Prawn Saag - *Prawns cooked in a creamy pesticide-free spinach sauce* 19.99

Prawn Coconut Curry - *Prawns cooked in coconut milk, ginger, garlic, organic spices and a touch of basil* 19.99

Bombay Fish Curry - *Salmon in creamy South Indian sauce with coconut and curry leaves* 19.99

Fish Curry - *Salmon in onion and tomato based sauce* 19.99

Fish Tikka Masala - *Salmon cooked in mild creamy sauce* 19.99

Fish Badam Korma - *Salmon in a saffron cashew nut sauce with cream (contains nuts, dairy)* 19.99

LAMB CURRIES

A La Carte

All natural, no added hormones, no antibiotics

Rogan Josh (Traditional Lamb Curry) - *Lamb cooked in mildly spiced tomato, onion and curry sauce* 20.99

Lamb Saag - *Lamb cooked with mildly spiced pesticide-free spinach sauce* 20.99

Lamb Vindaloo - *Lamb cooked with potatoes, chili and verjus (non-fermented grape juice)* 20.99

Lamb Coconut Curry - *Cubes of natural lamb cooked in mild coconut milk, ginger, garlic, organic spices and touch of basil* 20.99

Lamb Badam Korma - *Smooth saffron and cashew sauce (contains nuts)* 20.99

Kadahi Lamb - *Lamb cooked in a tomato, onion sauce and sautéed with onions, bell pepper, ginger and garlic* 20.99

Lamb Tikka Masala - *Lamb cooked in mild creamy sauce* 20.99

TANDOORI ENTREES (Indian Clay Oven)

A La Carte

All entrees are gluten free

Soya Chaap (Afgani/Malai) - *Soya chaap is commonly baked in a Tandoori with spices and coating* 17.99

Chicken Malai Kabab - *Chicken tenders marinated with a light ginger and lime marinade* 18.99

Chicken Tikka Kabab - *Chicken thigh marinated in Indian spices, along with fresh herbs* 18.99

Turmeric Deluxe Mix Grill 27.99

Lamb chops, chicken tikka, chicken seekh kabob, chicken malai kabob and tandoori prawns, served on a bed of veggies

Paneer Tikka Kabab - *Indian cheese, bell pepper, onion, marinated with fenugreek, garam masala and yogurt* 18.99

Chicken Seekh Kabab - *Minced chicken seasoned with spices* 15.99

Tandoori Fish Tikka - *Tandoori baked salmon and marinated with yogurt and spices* 20.99

Lamb Seekh Kabab - *Minced lamb seasoned with spices* 19.99

Tandoori Jumbo Prawns - *Clay oven prawns with spiced yogurt marinade* 19.99

Mint Chicken Kabab - *Chicken marinated with mint yogurt. Roasted in tandoor with spices* 18.99

Tandoori Chicken (6pc / 4pc) ..... 24.99 / 14.99

Yogurt marinade chicken with tandoori roasted spices

Lahori Lamb Chops - *Lamb chop seasoned with warming spices, cinnamon, nutmeg and ginger* 28.99

Pesto Paneer Kabab (Vegetarian House Special) 19.99

Homemade cheese cubes cooked with onions, bell peppers, holy basil, cilantro, yogurt and spices

ACCOMPANIMENTS

Raita - *Homemade yogurt with carrot, tomato, cilantro, mint, cucumber and spices* 3.99
Plain Yogurt 3.99
Mint Chutney 4.99
Tamarind Chutney 4.99
Mango Chutney 4.99
Sauteed Vegetables 6.99
Indian Mixed Pickle (Achar) 2.99
Papad & Chutney - *Lentil wafer chips with mint chutney and tamarind chutney dip* 3.99
Side of Makhani Sauce - *Butter chicken curry sauce* 7.99
Side of Vindaloo Sauce - *Spicy red special curry cooked in goan style sauce* 7.99

BIRIYANI ENTREES

All Biriyani served with Raita

Vegetable Biryani - *Basmati rice cooked with fresh vegetables and organic spices* 16.99
Chicken Biryani - *Basmati rice cooked with chicken and fresh vegetables* 18.99
Lamb Biryani - *Aromatic flavor basmati rice cooked with lamb, cardamom, mint and saffron rose water* 20.99
Shrimp Biryani - *Aromatic flavor basmati rice cooked with shrimp, cardamom, mint and saffron rose water* 19.99
Turmeric Special Biryani 23.99
Aromatic flavor basmati rice cooked with egg, shrimp, lamb, chicken, cardamom, mint, saffron rose water, and raita

KIDS MENU

Chicken Pakora - *Crispy fried chicken breast coated with chickpea flour and mild spices served with potato fries* 8.99
Mozzarella Cheese Naan - *Naan stuffed with mozzarella cheese* 4.99
Makhani Sauce - *Served with white Basmati rice* 8.95

RICE

Basmati Rice - *Non-GMO long grain white rice* 2.99
Lemon Rice - *Basmati rice cooked with lemons and spices (contains peanuts)* 4.99
Brown Rice - *Non-GMO Indian brown rice* 3.99
Kheema Rice - *Basmati rice cooked with ground lamb along with Indian aromatic spices* 7.99
Peas Pulau - *Basmati rice cooked with green peas and Indian aromatic spices* 6.99

DESSERTS

Ras Malai - *Cottage cheese dumplings in a soft condensed flavored milk (contains nuts, dairy)* 6.99
Gulab Jamun - *Indian cheesecake dumplings in a warm honey rose syrup (contains nuts, dairy)* 6.99
Kheer (Rice Pudding) - *Indian style pudding with nuts and cardamom (contains nuts, dairy)* 5.99
Pistachio Ice Cream 6.99
Rose Petal Ice Cream 6.99
Mango Ice Cream 6.99
Kulfi - *Traditional saffron flavored Indian ice cream enriched with pistachio, almonds and green cardamon* 6.99

BEVERAGES

Mango Lassi - *Homemade mango flavored yogurt drink* 6.99
Rose Lassi - *Homemade rose flavored yogurt drink* 5.99
Ginger Beer 4.99
Herbal Tea / Green Tea / Black Tea 4.95
Iced Tea 2.99
Coke / Diet Coke / Sprite / Fanta / Mineral Water ..... 2.99 / Refill 1.00
Masala Chai 3.99
Organic Lemonade 4.95
Fresh Lime Soda 4.95
Mango Juice 4.95
Apple Juice 4.95
Root Beer 4.99
Boylan's Shirley Temple 3.99
Ginger Beer 4.99
Organic Revive Kombucha 5.99
Boogie Down Original Cola, Wild Ginger Lime
Revive Organic Sparkling Probiotic Seltzer 4.99
Strawberry Lemon, Tangerine Peach, Citrus Ginger, Cherry Hibiscus

We reserve the right to refuse service to anyone.
20% Gratuity will be added to the check for parties of five or more.
Checks will be split maximum in 4.

Order online to-go: www.turmericcuisineofindia.com